



Catering Menu 2024

www.chefphoenix.com

Pricing is for drop off service only.
For staffed service requests please email chef@chefphoenix.com.
Additional charges will apply.





CHEF PHOENIX

breakfast

Skillet Buffets or Bowls = \$13 person

All American

scrambled eggs with cheddar cheese | hash browns
choice of: bacon, turkey bacon, pork sausage, turkey sausage
or ham - gf

Southwest

green chile scrambled eggs | queso fresco | roasted potato
hash | spicy charro beans
choice of: beef chorizo, turkey chorizo or veggie chorizo - gf

Fresh Start

scrambled egg whites | sautéed spinach + mushrooms | jack
cheese | chives | roasted potato
choice of: beef sausage, turkey sausage or roasted veggies, - gf

A La Carte = \$5 per person

Protein Oats - gf + df

Yogurt Parfait - gf

Energy Bites - gf + df

Muffins

Seasonal Fruit - gf + df

Bagels & Cream Cheese = \$7 per person

Sandwiches + Wraps = \$9 per person

Phoenix Burro

scrambled eggs | potato hash | aged cheddar cheese | green chile |
flour tortilla | choice of: beef chorizo, turkey chorizo or veggie chorizo

Egg White Wrap

scrambled egg whites | sautéed spinach | roasted mushroom
swiss | artisan wrap | choice of: bacon or turkey bacon

Croissant Sandwich

eggs | american cheese | flaky croissant
choice of: bacon, sausage, turkey sausage or ham



TO ORDER Email Chef@chefphoenix.com

lunch menu

MINIMUM 8 PERSONS PER ORDER

Soups from \$8

Tortilla

roasted tomato broth | hominy | cilantro
onion | queso fresco | tortilla strips

Add Chicken = \$1

Loaded Potato

veggie broth + cream | potato | sour cream
aged cheddar | scallion & black pepper

Add Bacon = \$1

Tomato Bisque

evoo + garlic | rice | veggie broth + cream
basil | sea salt + cracked black pepper

Salads from \$9

Taco

shredded cabbage + lettuce | black beans | corn pico
cotija cheese | jalapeño | salsa ranch

Add Chicken = \$4 Add Steak = \$12 Add Salmon = \$10

Chopped Wedge

crisp lettuce | crumbled blue cheese | carrot | tomato
fresh herbs | sea salt + pepper | blue cheese dressing

Add Chicken = \$4 Add Steak = \$12 Add Salmon = \$10

Mediterranean

mixed greens | quinoa | cucumber | carrot | cranberry
red peppers | almonds | seasonal vinaigrette

Add Chicken = \$4 Add Steak = \$12 Add Salmon = \$10

Sandwiches \$9 ea

ROAST PORK SANDWICH

fennel crusted pork loin | pickled fennel | aioli | gouda | garlic french bread

HAM & SWISS WRAP

sliced ham | aged swiss | dijonaise | mixed greens | crispy onions | artisan wrap

TURKEY + HAVARTI WRAP

sliced turkey | havarti | mixed greens | honey dijon vin | artisan wrap

CHICKEN PESTO

grilled chicken breast | pesto | provolone | parm | sun dried tomato aioli | french bread

CURRY CHICKEN CROISSANT

curry chicken salad | apple | almond | mixed greens | flaky croissant

HUMMUS + VEGGIE PITA - Vegan

roasted veggies | hummus | mixed greens | balsamic glaze | pita

ITALIAN SUB

salami & ham | provolone | lettuce | olives | mayo and italian dressing | french bread

BAJA WRAP - Add Chicken + \$1

lettuce mix | corn pico | black beans | cheddar jack | artisan wrap | side salsa

Bowls from \$14

BUFFALO

brown rice | shredded carrot | broccoli | celery | cheddar cheese | buffalo sauce - gf

Vegetarian = \$14 Grilled Chicken = \$14 Shrimp = \$16

LOW SUGAR PINEAPPLE TERIYAKI

sesame rice | steamed market veggies | housemade pineapple glaze | scallions - gf + df

Vegetarian = \$14 Grilled Chicken = \$14 Shrimp = \$16

KETO CAJUN BOWL

cajun broccoli cheddar rice | creamed spinach | grilled lemon butter sauce - gf

Vegetarian = \$14 Grilled Chicken = \$14 Shrimp = \$16

BUDDHA BOWL

brown rice | sweet potato hash | roasted market veggies | mixed greens | balsamic vinaigrette - gf + df

Vegetarian = \$14 Grilled Chicken = \$14 Shrimp = \$16

Sides = \$5 per person

Kettle Chips
Seasonal Fruit
Mac + Cheese
Potato Salad
Pasta Salad

Drinks = \$6 per person

Agua Fresca
Juice
Iced Tea
Soda
Coffee

Desserts = \$6 per person

Berry Trifle
Brownies
Assorted Cookies
Lemon Tart
Vegan Oatmeal &
Chocolate Cookies

TO ORDER Email Chef@chefphoenix.com



premium buffet menus

MINIMUM 8 PERSONS PER ORDER

ITALIAN MENU \$23 per person

Choice of 2 Proteins:

grilled chicken piccata, beef meatballs, vegan steak, short rib + \$5 pp

Sides include:

GARDEN SALAD - mixed greens, loaded with fresh cut vegetables, balsamic vinaigrette

HERB RICE PILAF - mirepoix, brown rice, fresh herbs

MARKET VEGETABLES - oven roasted farmer's market veggies, balsamic glaze

GARLIC BREAD - garlic toasted bread, parmesan & fresh herbs

COOKIES - assorted fresh baked cookies

SOUTHWEST MENU \$23 per person

Choice of 2 Proteins:

chicken carnitas, beef chorizo, veggie chorizo, beef carnitas or shrimp + \$5 pp

Sides include:

BAJA SALAD - mixed greens, corn pico, cilantro, jalapeño, chipotle ranch

CILANTRO LIME RICE - fresh lime & cilantro, brown rice

CHILE ROASTED VEGGIES - oven roasted farmer's market veggies, chile, lime & agave glaze

CHIPS & DIPS - corn tortilla chips, guacamole, salsa verde, fire roasted salsa

FLOUR & CORN TORTILLAS

CHURROS - crispy dough, cinnamon sugar dust

ASIAN MENU \$23 per person

Choice of 2 Proteins:

grilled chicken, pork tenderloin, veggie steak, shrimp + \$5 pp

Sides include:

MISO SALAD - mixed greens, cucumber, carrot, tomato, miso vinaigrette

VEGGIE LO MEIN - pan seared soba noodle with fresh veggies

GARLIC GINGER VEGGIES - seared market veggies with fresh garlic and ginger

CHICKEN POTSTICKERS - veggie and chicken stuffed potstickers, spicy soy sauce

ALMOND COOKIES

BBQ MENU \$24 per person

Choice of 2 Proteins:

Pulled bbq chicken, pulled pork shoulder, bbq jackfruit, brisket or shrimp + \$5 pp

Sides include:

CHEF SALAD - organic greens, carrot, red onion, tomato, sweet corn, bbq ranch

BAKED MAC & CHEESE - pasta, cream, cheddar, swiss, american cheese

POTATO SALAD - red bliss potato, dijonaise, mirepoix, fresh herbs

COLESLAW & PICKLES

SWEET HAWAIIAN ROLLS

CHOCOLATE BROWNIES

GYRO MENU \$24 per person

Choice of 2 Proteins:

citrus & herb roasted chicken, lamb & beef slices,

roasted veggies, citrus herb salmon + \$5 pp

Sides include:

TABBOULEH SALAD - mixed greens, cucumber, quinoa, tomato, dried fruit, tahini maple vinaigrette

LEMON SAFFRON RICE - fresh lemon, saffron, brown rice, fresh herbs

MARKET VEGGIES - oven roasted farmer's market veggies, za'atar citrus glaze

GRILLED FRESH PITA

HOUSEMADE HUMMUS

TZATZIKI SAUCE

FETA, LETTUCE, TOMATO & ONION

BERRY TRIFLE - berry compote, vanilla whip, rich cake

AMERICANA MENU \$22 per person

Choice of 2 Proteins:

classic beef meatloaf, fennel crusted pork tenderloin,

oven roast turkey breast, orange glazed salmon + \$5 pp

Sides include:

GARDEN SALAD - mixed greens, loaded with fresh cut vegetables, ranch dressing

MASHED POTATOES - potatoes, butter, milk, sea salt + pepper

ROASTED MARKET VEGGIES

DINNER ROLLS & COMPOUND BUTTER

FRESH BAKED COOKIES



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standard buffet menus

\$15 per person, 8 person minimum

ITALIAN MENU

grilled chicken piccata or sausage peppers & onions
veggie steak option - Vegan

Sides include:

GARDEN SALAD BAR - balsamic vinaigrette & ranch
PASTA WITH EVOO + HERBS
MARINARA SAUCE
PESTO SAUCE
MARKET VEGETABLES - oven roasted farmer's market veggies, balsamic glaze
GARLIC BREAD - garlic toasted bread, parmesan & fresh herbs

TACO MENU

chicken carnitas or beef chorizo
veggie chorizo option - Vegan

Sides include:

BAJA SALAD - mixed greens, corn pico, cilantro, jalapeno, chipotle ranch
CILANTRO LIME RICE - fresh lime & cilantro, brown rice
CHILE ROASTED VEGGIES - oven roasted farmer's market veggies, chile, lime & agave glaze
CHIPS & DIPS - corn tortilla chips, guacamole, fire roasted salsa
FLOUR & CORN TORTILLAS
CHEESE, SOUR CREAM, SHREDDED LETTUCE



TERIYAKI MENU

grilled chicken or pork tenderloin
veggie steak option - Vegan

Sides include:

MISO SALAD - mixed greens, cucumber, carrot, tomato, miso vinaigrette
SESAME RICE - premium sesame oil, gluten free soy, brown rice
GARLIC + CHILE VEGGIES - oven roasted farmer's market veggies, sesame, garlic, red chile flakes
CHICKEN POTSTICKERS - veggie and chicken stuffed potstickers, spicy soy sauce

BBQ MENU

pulled bbq chicken or pulled pork shoulder
bbq jackfruit option - Vegan

Sides include:

CHEF SALAD - organic greens, carrot, red onion, tomato, sweet corn, bbq ranch
BAKED MAC & CHEESE - pasta, cream, cheddar, swiss, american cheese
POTATO SALAD - red bliss potato, dijonaise, mirepoix, fresh herbs
COLESLAW & PICKLES
SWEET HAWAIIAN ROLLS

MEDITERRANEAN MENU

citrus & herb roasted chicken
veggie steak option - Vegan

Sides include:

GARDEN SALAD BAR - balsamic vinaigrette & ranch
LEMON SAFFRON RICE - fresh lemon, saffron, brown rice, fresh herbs
MARKET VEGGIES - oven roasted farmer's market veggies, za'atar citrus glaze
GRILLED FRESH PITA
HOUSEMADE HUMMUS
TZATZIKI SAUCE
FETA

AMERICANA MENU

classic beef meatloaf or maple citrus chicken
veggie meat loaf option - Vegan

Sides include:

GARDEN SALAD - mixed greens, loaded with fresh cut vegetables, ranch dressing
MASHED POTATOES - potatoes, butter, milk, sea salt + pepper
HONEY ROASTED CARROTS - oven roasted organic carrots, honey thyme glaze
DINNER ROLLS & COMPOUND BUTTER



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build your own buffet

MINIMUM 8 PERSONS PER ORDER or \$150

Select Your Proteins

\$6 per person:

Grilled Chicken
Chicken Carnitas
BBQ Chicken
Teriyaki Chicken
Turkey Chorizo
Veggie Steak -Vegan

\$7 per person:

Lamb & Beef Slices
Beef Carnitas
Beef Chorizo
Beef Meatballs
Sausage, Peppers & Onions

\$8 per person:

BBQ Brisket
Shrimp Scampi

Select Your Sides

\$4 per person:

Rustic Mashed Potatoes
Rice Pilaf
Spanish Rice
Cheese Enchiladas
Sweet Potato Hash
Maple Sweet Potato Puree
Quinoa Pilaf
Au Gratin Potatoes
Pasta with Red Sauce
Pasta with Pesto
Dinner Rolls with Butter

Select Your Veggies

\$4 per person:

Roasted Mixed Veggies
Garlic Green Beans
Roasted Brussels
Steamed Broccoli
Honey Roasted Carrots + Fennel



Salad Options

\$4 per person:

Chef Salad, Ranch or Vinaigrette
Taco Salad, Chipotle Ranch
Caesar Salad, Caesar Dressing
Chopped Wedge, Bleu Cheese Dressing
Mediterranean, Ranch or Vinaigrette

Add Dessert

\$5 per person:

Berry Trifle
Brownies
Assorted Cookies
Lemon Tart
Vegan Chocolate Chip Cookies

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grazing platters

	small 10-12 ppl	medium 20-22 ppl	large 30-32 ppl
Caprese Skewers	\$40	\$76	\$108
Watermelon Caprese	\$40	\$76	\$108
Sweet Potato & Green Chili Croquettes	\$50	\$95	\$135
Mushroom Truffle Quiche	\$50	\$95	\$135
Spinah Artichoke Dip/ Pita	\$50	\$95	\$135
Cheddar Jalapeno Sausage Puff Pastry	\$50	\$95	\$135
Grilled Cheese/ Tomato Bisque	\$70	\$133	\$189
Salmon Rilletes/ Toasted Chip	\$70	\$133	\$189
Charcuterie Boards	\$120	\$228	\$324

	small 10-12 ppl	medium 20-22 ppl	large 30-32 ppl
Dairy & Pork Free Options			
Hummus / Crudites Cups	\$50	\$95	\$135
Chicken Satay/ Peanut Sauce	\$60	\$114	\$162
Chips & Dips, Guac, Tomato Salsa, Salsa Verde	\$60	\$114	\$162
Chicken Potstickers, Spicy Soy	\$60	\$114	\$162
Beef Satay/ Korean BBQ	\$70	\$133	\$189
Hamachi Crudo Salad/ Crispy Wonton	\$70	\$133	\$189
Shrimp Cocktail	\$70	\$133	\$189
BBQ Beef Meatballs	\$70	\$133	\$189



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CATERING FAQ

What is your minimum order?

\$200.00 per order for deliveries Monday through Friday. \$250.00 per order for deliveries Saturday. \$1500.00 per order for deliveries on Sunday. Delivery is additional.

What is your delivery fee?

Delivery charges include gratuity at 15%. Evening and weekend rates are 18%.

When is your order deadline?

We require 72 hours notice to guarantee availability. Orders placed with less notice may still be accommodated. Please email chef@chefphoenix.com to verify availability. We always do our best to accommodate last minute requests.

What form of payment do you accept?

We accept payment by all major credit cards, company check, and ACH. Contact us for more information regarding payment terms.

Are disposables included?

Disposable cutlery, plates and serving utensils can be purchased for buffet packages for \$1.50 per person.

Do you offer full service catering?

Yes! We can provide professional waitstaff, chefs, bartenders and rental coordination for events of all sizes.



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